



Parkhurst
Dining Services
At Cedar Crest College
Wedding Guide
"A Memorable Beginning"

YOUR WEDDING

Parkhurst Dining Services at Cedar Crest College has created this special wedding brochure to give your exciting new life together a memorable beginning.

- *Personalized attention from our professional Catering Staff*
- *Catering Director at your service for entire event*
- *Skirted Head Table*
- *Complimentary cake cutting and wrapping*
- *Variety of Reception options offered from our wedding menus*
- ***Please note – an 18% service charge will be added to your final bill***

GUIDELINES

Our Catering Department has a qualified staff, dedicated to providing excellent food and service. This will make your special event a true success. This guide supplies information that will help you plan your event. Relax... Planning your catered affair will be an enjoyable experience. We are ready and willing to assist you in making your event a memorable one.

FIRST STEP

The first step in planning a successful catered event is to make certain the room you desire is available. Room reservations are made through the Tompkins College Center by calling 610-606-4666 x3434. This office will also make any arrangements you require for podiums, public address systems, etc.

After your room and arrangement details have been completed and approved, the next step is to review the material and guidelines in the Catering Guide to determine the specific menu you desire. You should allow a minimum of two weeks notice for your function. Contact the Dining Service Office at 610-435-7051. If you are unsure as to the specifics for your special event, we would be pleased to put our expertise at your disposal. Remember, close coordination with our staff will help insure that your event is of the highest quality.

POLICIES

Guarantees: You should give the Catering Director an estimated number two weeks in advance. This number should be within 25% of your final guarantee. Regardless of the event size, your guarantee will be the final number of guests upon which your bill for services is based. This number must be submitted no less than 7 days prior to the event. Should the attendance exceed the guarantee, the bill will reflect the actual number of meals served.

Cancellations:

In the event of cancellation, notification is required a minimum of 4 days prior to the event. Failure to inform our department of cancellation will result in billing for the entire function

HORS D'OEUVRES

You may start your reception with the following:

Stationary Hors D'oeuvres

<i>Fresh Sliced Fruit Tray</i>	<i>\$2.00 per person</i>
<i>Fresh Vegetable Tray with dip</i>	<i>\$1.50 per person</i>
<i>Assorted Cheese Tray with crackers and mustard</i>	<i>\$2.25 per person</i>
<i>Poached Salmon Display</i>	<i>\$125.00 per display</i>

Butlered or Stationary Hors D'oeuvres

<i>Baked Brie Tartlet with apple and walnuts</i>	<i>\$2.20 per person</i>
<i>Chicken Satay with peanut sauce</i>	<i>\$2.40 per person</i>
<i>Cocktail Franks wrapped in pastry</i>	<i>\$1.80 per person</i>
<i>Coconut Shrimp</i>	<i>\$2.40 per person</i>
<i>Filet Mignon Crostinis</i>	<i>\$3.00 per person</i>
<i>Goat Cheese Crostinis</i>	<i>\$1.80 per person</i>
<i>Jumbo Shrimp Cocktail</i>	<i>Market Price</i>
<i>Mini Crab Cakes</i>	<i>\$2.40 per person</i>
<i>Mini Quiche</i>	<i>\$1.80 per person</i>
<i>Mini Spanikopita</i>	<i>\$1.80 per person</i>
<i>Petite Egg Rolls</i>	<i>\$1.80 per person</i>
<i>Prosciutto wrapped Melon Balls</i>	<i>\$1.80 per person</i>
<i>Scallops wrapped in bacon</i>	<i>\$2.40 per person</i>
<i>Spinach Stuffed Mushroom Caps</i>	<i>\$2.10 per person</i>
<i>Smoked Salmon Pinwheels</i>	<i>\$2.10 per person</i>
<i>Swedish Meatballs</i>	<i>\$1.80 per person</i>
<i>Jumbo Shrimp Lejon</i>	<i>\$2.40 per person</i>

- *Server Charge of \$15.00 per hour will be added for Butlered Hors D'oeuvres*

SERVED ENTRÉES

Roasted Tenderloin of Beef or Filet Mignon

Served with Brandy Cream Sauce or Cabernet Sauce

\$37.00 per person

Roasted Pork Loin

Herb Crusted Fresh Pork Loin served with Thyme Butter

\$31.50 per person

Chicken Cordon Bleu

With Fresh Ham and Swiss Cheese served with Lemon Blanca

\$32.00 per person

Cranberry Pecan Chicken

Pierre Chicken stuffed with traditional stuffing of Cranberries and Pecans, topped with a Poulette Sauce

\$31.50 per person

Orange Roughy

Served with Chardonnay Citrus Nam prik

\$35.50 per person

Salmon Wellington

Served with Dill Sauce

\$37.50 per person

Cast Iron Seared Chilean Sea Bass

Encrusted with Macadamia Nuts served with Platinos Gratin

\$37.00 per person

Combination Plates:

Shrimp Scampi accompanied with Petite Filet Mignon

\$39.00 per person

Roasted Tenderloin of Beef accompanied with Pan Seared Chicken Breast with Chive Butter Sauce

\$37.50 per person

Vegetarian and Children's Menus available upon request

All Entrées include Choice of Salad, Choice of Vegetable, Choice of Starch, Rolls and Butter, Fresh Brewed Coffee Decaffeinated Coffee and Brewed Tea. Cake cutting and wrapping.

ENTRÉE ACCOMPANIMENTS

Salad Choice

Seasonal Fruit Cup

Fresh Tossed Caesar Salad

Mixed Field Greens (choice of two dressings)

**Substitute a Cup of Soup for \$1.50 per person*

**Add a Cup of Soup for \$2.75 per person*

Starch Choice

Herb Roasted Red Skin Potatoes

Parsley Red Potatoes

Roasted Garlic Whipped Potatoes

Duchess Sweet Potatoes

Wild Rice Pilaf

Vegetable Risotto

Vegetable Choice

Glazed Baby Carrots

Fresh Green Beans

Fresh Roasted Vegetable Medley

Steamed Seasonal Vegetable

The offerings contained in this presentation are a sampling of our services. We can create menus to your specifications or suggest ideas to satisfy your requirements. Market prices apply.

WEDDING BUFFETS

\$35.50 per person

Choice of One Starter

Seasonal Fruit Bowl

Fresh Tossed Caesar Salad Bowl

Mixed Field Greens Bowl (choice of dressing)

Choice of Two Entrees

Carved Prime Rib of Beef

Carved Baked Ham

Carved Turkey Breast – Herb or Roasted Cajun

Stuffed Chicken Breast with sauce supreme

Stuffed Flounder with red pepper cream sauce

Chicken Scaloppini with lemon caper sauce

Choice of Three Accompaniments

Carrots with honey glaze

Fresh Green Beans

Roasted Vegetable Medley

Steamed Seasonal Vegetable

Herb Roasted Red Skin Potatoes

Parsley Red Potatoes

Roasted Garlic Whipped Potatoes

Smashed Sweet Potatoes

Long Grain Wild Rice

Vegetable Risotto

Includes

Rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee and Brewed Tea

Cake cutting and wrapping

- *Carver's Fee is \$45.00 per hour*
- *One carver per 100 guests*
- *One Server per 25 guests*
- *Request for additional Servers fee is \$15.00 per hour*

HORS D'OEUVRES AS A RECEPTION

\$30.00 per person based upon two hours

Montage of Fruit, Cheese and Vegetables, Crackers and Dip

Choice of One

Carved Top Round of Beef

Carved Turkey Breast

with Silver Dollar Rolls and appropriate Condiments

Stationary or Butlered Hors D'oeuvres

Choice of Four

Chicken Satay with peanut sauce

Cocktail Franks wrapped in pastry

Coconut Shrimp

Mini Crab Cakes

Mini Quiche

Mini Spanikopita

Petite Egg Rolls

Scallops wrapped in bacon

Spinach Stuffed Mushroom Caps

Swedish Meatballs

Beef Satay with teriyaki sauce

Includes

Cake Cutting and wrapping

- *Carver's Fee is \$45.00 per hour*
- *One Carver per 100 guests*
- *Server Charge of \$15.00 per hour will be added for Butlered Hors D'oeuvres*

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BAR SERVICE

Parkhurst Dining Services at Cedar Crest College does not have a liquor license. We will be happy to pour alcoholic beverages that you provide.

- *Bartender* *\$15.00 per hour*
(Four hour minimum)
- *Full Bar Set Up* *\$ 2.75 per person*
(Includes all glassware and mixers)
- *Beer and or Wine Set Up* *\$ 2.00 per person*
(Includes glassware and pouring)

BEVERAGES

Assorted beverages are available priced per person. They may be served, placed on the tables by pitchers, set as a punch bowl display or a fountain may be rented.

- *Iced Tea* *\$1.75 per person*
- *Lemonade* *\$1.75 per person*
- *Fruit Punch* *\$1.75 per person*
- *Assorted Sodas* *\$2.00 per person*

BAKERY

Wedding Cakes and other sweet treats may be ordered from the "In House" Bakery here at Cedar Crest College. The baker will be more than happy to work with you to create the perfect dessert for your wedding reception. Contact the Dining Services office for an appointment

HOSPITALITY TABLE

\$ 1.50 per person per two hours

A self serve table will be set for your guests for refreshers, usually set after dinner, but appropriate to set anytime

Includes

Pitchers of Iced Water
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
Bowl of Pretzels
Bowl of Mixed Nuts

LINENS

All skirting used for your event is included

Standard Linens

White banquet table linens are available for \$3.50 per linen

Cloth napkins are available in a variety of colors for \$.50 each

Special Order Linens

Round table linens are charged based on rental cost

FINISHING TOUCHES

Gold Bottom Globe Light Candles - \$1.00 per globe

Clear Glass votives - \$.50 per candle